

Wine name:

- **Cardin (Selezione) 2016**

Appellation:

- Red Wine

Production area:

- Costigliole d'Asti.

Vineyard:

- Variety: Barbera 70% Nebbiolo 30%
- The vineyard producing this wine is 75 years old with south-east exposure.
- This wine is made only in the best vintages.
- In 2016 we obtained 1060 bottles.

Yield per hectare:

- Around 4 tons/HA.

Vinification:

- Selection of harvested in small chest around the 20 of October.
- Soft crushing and destemming.
- Skin contact (fermentation + maceration) up to 70 days.
- End of alcoholic fermentation and malolactic fermentation in a little wooden cask. (850 l.)

Ageing:

- Three years in little wooden cask.

Bottle ageing:

- In bottle for around 18/24 months.

Analytical data:

- Alcohol: 16.10 % vol.
- Total acidity: 5.6 g/l
- Total SO2 : 21mg/l

Suggestion for consumption:

- With food: main dishes or cheeses, wonderful as meditation wine. Also fantastic with plain "Grand Cru" Chocolate, chocolate and plums parfait with cinnamon sauce or with a "bonèt" (typical Piedmontese sweet)
- Serving temperature: around 16°C.
- If possible, open it a few hours before and pour it into a carafe.

